

ASHMOLEAN

ROOFTOP RESTAURANT

Please ask us about the allergens in our food

ASK FOR OUR DAILY SPECIAL!

Scan the QR code to view the carbon footprint of your meal

This menu has a labelling system that shows the amount of carbon and water emissions produced by each dish



LUNCH

NIBBLES

Sourdough ciabatta, balsamic dip (vg)	4.00
Mixed olives (vg)	4.50
Hot chilli risotto crackers (vg)	3.50
Wasabi peas (vg)	3.50

STARTERS

Soup of the day (vg)	7.50
Baked herbed polenta, heritage beets, and crisps, vegan pesto, rocket leaf (vg)	8.50
Harissa braised butternut squash, crumbled goat's cheese, candied walnuts, radicchio, maple syrup vinaigrette, mustard frills (v)	9.00
Smoked salmon, winter celeriac, fennel and apple slaw, buttered malted bread	9.50
Oxford blue and chestnut mushroom tart, sticky fig relish, pear and rocket salad, honey and mustard dressing	8.75
Duck, chicken, cranberry, and orange terrine, wrapped in bacon, beetroot remoulade, Cumberland sauce, tarragon and parsley croûtes	11.50

SIDES

Fries (vg)	4.50
Mixed salad (vg)	5.25

SERVED 11:30-15:00 / NIBBLES AND DESSERTS SERVED 11:30-16:00

MAINS

Gnocchi, roasted red pepper, tomato, spinach sauce, Superstraccia, pine kernels, basil crisp (vg)	17.50
Nut, cranberry, beetroot, carrot and butternut roast, parsnips, Brussels sprouts, roast potatoes, cranberry sauce, thyme-infused jus (vg)	17.50
Hand-carved roasted turkey breast, pigs in blankets, pork and date stuffing, carrots, parsnips, Brussels sprouts, roast potatoes, cranberry sauce, roasting jus	18.00
Slow-braised venison, winter vegetable and juniper berry casserole, carrots, parsnips, Brussels sprouts, roast potatoes, cranberry sauce	21.50
Pan-fried sea bass, kale, roast celeriac, beetroot purée, lemon oil	21.50

DESSERTS

Vanilla cheesecake, hazelnut, date and chia base, winter berry compôte, candied clementine (vg)	8.50
Date and walnut Christmas pudding, walnut and toffee sauce (v)	8.50
Dark chocolate torte, black cherry coulis (v)	8.50
Baileys mousse, Tia Maria syrup, whipped cream, chocolate flake (v)	8.75
Selection of British cheeses, Barbers' vintage Cheddar, Oxford Blue, Oxford Isis, celery, grapes, red onion chutney, crackers (v)	14.00
Ashmolean Sweet Treat with a hot drink of your choice Please ask your server for today's choice	6.50

AFTERNOON TEA

AFTERNOON TEA 28.50

Add a glass of Prosecco 6.00

SAVOURY

Cucumber, dill cream cheese, white bread (vg)
Brie and cranberry shallot shell, shallot purée (v)
Roast turkey, sage emulsion, cranberry sauce, rocket, malted bread
Smoked salmon, dill and horseradish crème fraîche, brioche roll

SCONES

Cranberry and mixed spice homemade scones, English clotted cream, Tiptree jam (v)

SWEETS

Mini Baileys mousse, Tia Maria syrup (vg)
Gingerbread biscuit (vg)
Mini vanilla cheesecake, candied clementine segment (vg)
Mince Pie (v)

CREAM TEA

Homemade sultana scones, English clotted cream, Tiptree jam, your choice of tea or coffee (v)

SERVED 11:30-16:00

VEGAN AFTERNOON TEA 28.50

Add a glass of Prosecco 6.00

SAVOURY

Cucumber, dill cream cheese, white bread
Vegan brie and cranberry shallot shell, shallot purée
Nut roast, spinach, fig relish, malted bread
Maple roasted beetroot, sage emulsion, rocket, brioche bun

SCONES

Cranberry and mixed spice homemade scones, English clotted cream, Tiptree jam

SWEETS

Chocolate and orange mousse
Gingerbread biscuit
Mini vanilla cheesecake, candied clementine segment
Mincemeat Bakewell slice

AVAILABLE FROM 15:00

12.00

(v) vegetarian | (vg) vegan

We use a wide range of ingredients in our kitchen, some of which may contain allergens. Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice.

Adults need around 2000 kcal a day.



We are a family-friendly restaurant

Breastfeeding welcome | Bottle warmer available on request | Please ask us if you are short on nappies or wipes | Free tap water | Free Wi-Fi